

## AMENDMENTS TO THE CLAIMS

1. (Currently Amended) Refined A refined sesame oil without a bitter taste comprising having a sesamin content of 1% by weight or more of sesamin and 0.2% by weight or less of sesaminol and showing no bitterness, wherein the refined sesame oil is prepared by method comprising (a) extracting sesame oil from unparched sesame seed to produce a extracted sesame oil and (b) (i) bleaching the extracted sesame oil with activated carbon or (ii) bleaching the extracted sesame oil at a temperature from 5°C to 70°C with a clay.

2. (Cancelled)

3. (Currently Amended) Refined The refined sesame oil of claim 1, comprising having a sesamin content of from 1% to 3% by weight sesamin and a sesaminol content of 0.15% by weight or less of sesaminol.

4. (Currently Amended) A method for the production of refined sesame oil without a bitter taste having at least 1% by weight sesamin and not more than 0.2% sesaminol according to Claim 1 or 2, comprising, using active carbon as an absorbent in a bleaching step milling unparched sesame seeds, extracting oil from the milled sesame seeds using solvent extraction, and bleaching the extracted sesame oil with activated carbon or a clay, wherein the bleaching step is carried out at a temperature from 5°C to 70°C when the bleaching is performed with clay.

5. (Cancelled)

6. (Currently Amended) [[A]] The method for the production of refined sesame oil according to Claim 4 1, 2 or 3, comprising controlling a bleaching temperature in a range of from 5 °C to 70 °C in a bleaching step with the use of activated clay of from, wherein 0.1% to 3% by weight clay is used in the bleaching step as an absorbent.

7. (New) The method for the production of refined sesame oil according to Claim 4, wherein the solvent extraction is performed a solvent selected from the group consisting of hexane, diethyl ether, acetone, methanol and ethanol.

8. (New) The method for the production of refined sesame oil according to Claim 4, wherein the solvent extraction is performed with hexane.

9. (New) The method for the production of refined sesame oil according to Claim 4, further comprising removing the clay or activated carbon after the bleaching step.

10. (New) The method for the production of refined sesame oil according to Claim 9, further comprising deodorizing the bleached sesame oil after the clay or activated carbon is removed.

10. (New) The method for the production of refined sesame oil according to Claim 4, wherein the bleaching step is carried out for about 30 minutes.

11. (New) The method for the production of refined sesame oil according to Claim 4, further comprising treating the extracted sesame oil with alkali before the bleaching step.

12. (New) The method for the production of refined sesame oil according to Claim 4, wherein the bleaching step is carried out at a temperature from 40°C to 70°C with clay.

13. (New) The method for the production of refined sesame oil according to Claim 4, wherein the bleaching step is carried out at a temperature from 60°C to 70°C with clay.

14. (New) The method for the production of refined sesame oil according to Claim 4, wherein 0.5% to 1% by weight clay is used in the bleaching step.

15. (New) The method for the production of refined sesame oil according to Claim 4, further comprising degumming the oil after the extracting step.

16. (New) The method for the production of refined sesame oil according to Claim 4, further comprising dewaxing the oil after the bleaching step.

17. (New) The refined sesame oil of claim 1, wherein said bleaching is carried out by said step (b)(i).

18. (New) The refined sesame oil of claim 1, wherein said bleaching is carried out by said step (b)(ii).

19. (New) The method for the production of refined sesame oil according to claim 4, wherein said bleaching is carried out with activated carbon.

20. (New) The method for the production of refined sesame oil according to claim 4, wherein said bleaching is carried out with clay.